

# Aedra

- Gravity **23.8 BLG**
- ABV ---
- IBU **58**
- SRM **39.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (34.2%)	79 %	6
Liquid Extract	WES ekstrakt słodowy jasny	3.9 kg (33.3%)	80 %	4
Sugar	Muscovado	1 kg (8.5%)	92 %	50
Grain	Dark Crystal	1 kg (8.5%)	71 %	300
Grain	Pszeniczny	1 kg (8.5%)	85 %	4
Grain	Oats, Malted	0.5 kg (4.3%)	80 %	2
Grain	Strzegom Czekoladowy ciemny	0.3 kg (2.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Vic Secret	25 g	20 min	15.6 %
Boil	Vic Secret	75 g	5 min	15.6 %
Boil	Amarillo	25 g	20 min	9.5 %
Boil	Amarillo	75 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	200 g	Secondary	14 day(s)
Spice	Suszona skórka pomarańczy	100 g	Boil	10 min